

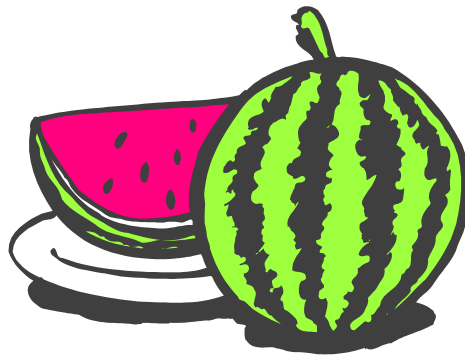
Watermelon Tips

How to select:

- 1) Choose a melon that has a uniform shape in preference to one that is larger at one end than the other.
- 2) The melon should be heavy for its size, be hard, have firm rind, and be free of decay spots or a soft stem end.
- 3) The underside should have a slightly yellow cast rather than a green or bleached whiteness.
- 4) The stem should be sunken into the watermelon rather than bulging out..

Storing Watermelon:

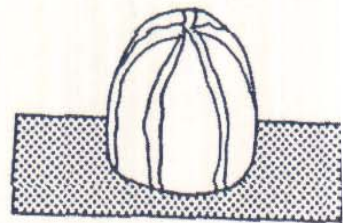
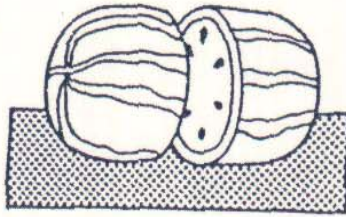
- 1) After de-seeding a melon, store in a Tupperware FridgeSmart with both vents closed.
- 2) Drain any liquid that has accumulated in the bottom of the container after each use so the melon does not sit in the liquid.



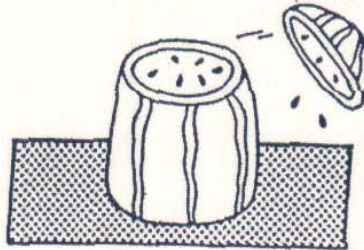
How To De-Seed a Watermelon and "Leave 'Em Wanting More"

Step 1 Cut melon through middle.

Turn one-half of melon, cut side down, on cutting board.



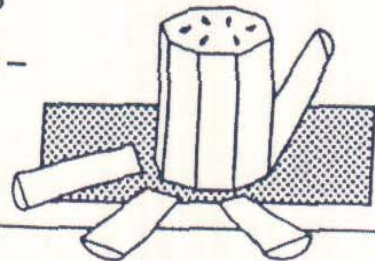
Step 2 Cut off the top.



Step 3

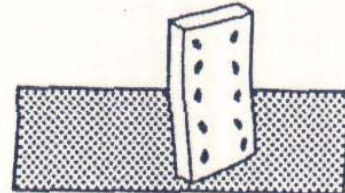
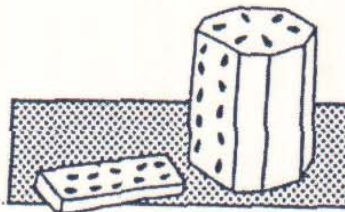


Slice off the rind (down to the pink) all the way around until all rind is gone — one slice at a time.



Step 4 Slice melon straight down vertically, one slice at a time, about one-inch thick.

Note how the seeds grow in rows.

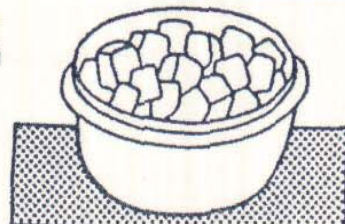


Step 5



Holding a slice in one hand, use the lettuce corer in your other hand to run down the seed rows and scoop out the seeds.

Step 6 Continue slicing straight down and scooping seeds until all watermelon is sliced. Cube each slice into the Large Mixing Bowl as you go.



"WATERMELON" Sherbert Dessert

- 1 half gallon lime sherbert**
- 1 half gallon strawberry ice cream or raspberry sherbert**
- 1 cup of mini chocolate chips**

Allow the lime sherbert to set out and soften slightly. Using the Middle Impressions Bowl as your mold, line the bottom and the sides with the lime sherbert. Make sure it is covered completely with a big hollow cavity left. Place bowl in freezer for about 30 minutes. Meanwhile soften the strawberry or raspberry ice cream. Stir the mini chocolate chips into the softened ice cream. Fill the cavity of the Impressions bowl with the strawberry ice cream mixture. Seal and return to freezer for a couple of hours. When ready to serve. Remove seal. Invert bowl onto serving plate. Place a warm wet dish towel over the bowl for just a few seconds. Remove the bowl. Now slice as you would a watermelon and serve.

Looks beautiful and tastes great!!!!!



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